

# Set Menu

## ENTRÉE

*Please choose one*

- Roasted vegetable bruschetta
- Spinach, pear & blue cheese salad
- Spiced lamb salad
- Caramelised onion tart served with fresh rocket and aged blue cheese
- Smoked salmon salad served with potato rösti and horseradish cream
- Spicy marinated King prawns served with traditional paw paw salad
- Roasted eggplant stack topped with pesto and finely crumbled goats' cheese
- Salmon fish cakes dressed in a lime mayonnaise
- Ricotta tart served with delicate prosciutto
- Thai style prawn salad with papaya

## MAIN COURSE

*Please choose one*

### Eye Fillet

Served with Kumara mash, roasted cherry tomatoes laid on a field mushroom with asparagus and finished with a red wine jus

### Char Grilled Lamb Rack

Served with seasonal vegetables, potato au gratin and finished with a lemon, rosemary and honey jus

### Peking Duck

Duck breast with half wing infused with Asian spices accompanied with wilted Asian greens & fragrant Jasmine rice

### Stuffed Veal Cutlets

Served with fresh basil, prosciutto and zesty tomato chutney, laid on a bed of creamy mash potato and baby beans

### Wild Salt Water Barramundi

Served with coconut rice, fresh Asian greens & laksa sauce

### Spatchcock

Served with zucchini pancakes and sweet relish

### Slow Roasted Lamb Shank

Served with a creamy butter mash, roasted tomatoes and asparagus in a red wine and rosemary reduction

### Char Grilled Atlantic Salmon

Served with an avocado salad, chat potatoes and accompanied with a dill & caper sauce

### Includes

Freshly brewed coffee and tea

### Two Course Menu

**\$80.00** per person

### Three Course Menu

**\$95.00** per person

### Alternate Service

**\$5.00** per person

*Minimum 50 guests*



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## DESSERT

*Please choose one*

### **Mango & Macadamia Cheesecake**

Luscious blend of sour cream, cream cheese, sun ripened mangoes & macadamia nuts on a chocolate biscuit crumb base, topped with more macadamia's & glazed mango

### **Cookies & Cream Cheesecake**

Beautifully whipped cream cold set cheesecake, blended with chocolate and cream cookies on a biscuit base and crowned with chocolate and cream cookies

### **Choc Cherry Torte**

A rich chocolate cake with two luscious layers of sour cherries and fresh cream, topped with a chocolate ganache, finished with chocolate curls

### **Sacher Torte**

Mud cake with a twist, layered with apricot jam & topped with rich chocolate ganache

### **Coffee & Custard Torte**

Layered with custard & coffee cream on a light & fluffy sponge, finished with chunky walnuts

### **Mortal Sin**

Cheesecake, chocolate mousse and caramel cream, on a chocolate biscuit crumb base

### **Dutch Apple Pie**

A deep dish apple pie filled with custard and spiced apple on a layer of vanilla sponge, topped with roasted almond slivers

### **Hummingbird Cake**

Layer upon layer of a banana and pineapple cake, divided by a lovely creamy cheese filling, wrapped in shredded coconut and finished with an intricate creamy cheese lattice

### **Citrus Tart**

Tangy lemon filling in a sweet pastry shell

### **Assorted Gourmet Cheese Platter**

Australian & international cheeses with dried fruits & nuts to suit table of ten

